



RICH EGG BREAD

2 packages active dry yeast
1/2 cup warm water (105° to 115°)
1 1/2 cups lukewarm milk
(scalded then cooled)
1/4 cup sugar
1 tablespoon salt

3 eggs
1/4 cup shortening or margarine
or butter, softened
7 to 7 1/2 cups Gold Medal®
all-purpose flour*

Dissolve yeast in warm water in large bowl. Stir in milk, sugar, salt, eggs, shortening and 3 1/2 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn onto lightly floured surface; knead until smooth and elastic, about 10 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, 1 to 1 1/2 hours.

Grease 2 loaf pans, 9x5x3 or 8 1/2x4 1/2x2 1/2 inches. Punch down dough; divide into halves. Roll each into rectangle, 18x9 inches. Roll up, beginning at 9-inch side; press ends to seal. Fold ends under. Place seam side down in pan. Cover; let rise until double, 1 hour. Place oven rack in lowest position. Heat oven to 425°. Bake until loaves sound hollow when tapped, 25 to 30 minutes.

*If using self-rising flour, omit salt. Unbleached flour can be used in this recipe.

High Altitude Directions (3500 to 6500 feet): Decrease flour to 6 3/4 to 7 1/4 cups. Rising times may be slightly shorter.

*Reg. T.M. of General Mills, Inc.

